

INSTANT READ MEAT THERMOMETER

SPECIFICATION

- 1.Range: -50 to 300°C(-58 to 572°F)
- 2.Resolution: 0.1°C or 0.1°F
- 3.Accuracy: ±1°C(0 to 150°C),±2~3°C in other ranges.
- 4.IP67 Protection Level
- 5.LCD display with backlight.
- 6.Power: 1 X CR2032 3.0V
- 7.Auto shut off without operation for about 10 minutes.
- 8.Dimensions:164*42*20mm

OPERATION

- 1.°C/°F button: Switch between Fahrenheit and Celsius/Hold it for 3 seconds to calibrate in 0°C
- 2.☼ button: Turn on the backlight for 5 seconds.
- 3.HOLD button: Press the button to lock display or unlock display. Hold it for 3 seconds to display the maximum record. Press the button again to display the minimum record. Press and hold the button again for 3 seconds to clear the record.

Meat temperature guide

Meat	Rare		Medium Rare		Medium		Well Done	
	°C	°F	°C	°F	°C	°F	°C	°F
Beef	60	140	63	145	71	160	77	170
Lamb			63	145	71	160	77	170
Pork					71	160	79	175
Chicken							79	175
Turkey							79	175
Fish							58	137

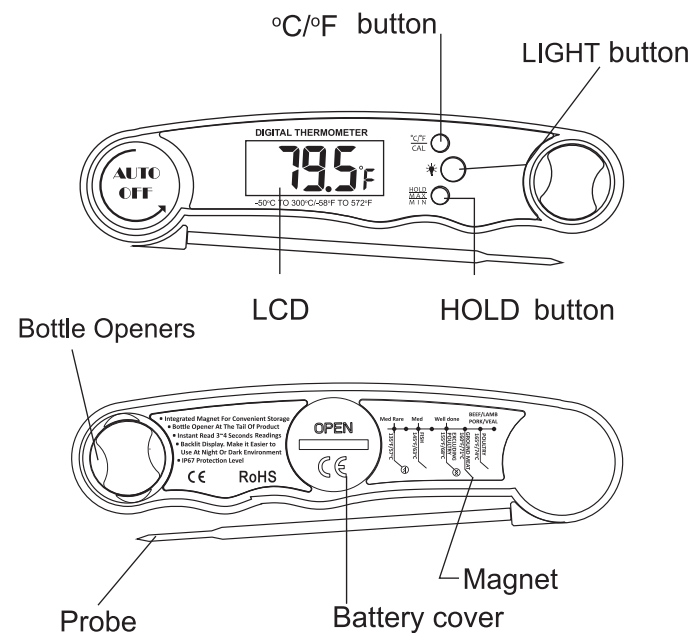
WARNING!

- 1.The thermometer cannot be inserted into or placed on subject above 120°C for a long time
- 2.Do not touch the hot probe by bare hand.
- 3.Use wet cloth to wipe the thermometer while cleaning rather than immerse it in water completely.
- 4.Probe disinfection: Put the metal probe into boiling water, keep it in the water for one minute to disinfect.
5. Power the thermometer off and put it away from Children after use.

148.5mm

105mm

FIGURE



DTH-138